



# [locked/work] They'e not \*quite\* right.



standuponit  
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**MOOD:** 😊 happy

**MUSIC:** Concrete Blonde - God Is A Bullet

But they're closer.

Yes, I'm still working on recreating Dad's frijoles negros recipe. To his tacit amusement, if not actual approval.

He actually raised an eyebrow over this week's attempt, and asked what I used for a sofrito. Mwahahahahahahaha!

1 lb black beans, soaked overnight

3 bay leaves

3 medium onions, two yellow and one red

3 cloves garlic

1 tablespoon cumin

five or six grinds of black pepper

2 chili peppers, minced. (I used a serrano and some kind of thin shiny green one that I don't know the name of, offhand)

smoked turkey wings (or a ham bone if you are not feeding people who don't eat pork)

Whatever stock you have in the freezer. About three pints. (I had a pint of leftover cooking liquid from a pot roast--it still had some carrots frozen into it--and a quart of Random Poultry Stock, which I think had duck, chicken, and Cornish hen bones in the bag when I made it.)

1/4 cup olive oil

a few leaves off my Cuban oregano

2 tablespoons red wine vinegar

salt to taste

I diced and sauteed the onions, chilis, and garlic in the olive oil, then added the cumin and pepper and let it toast until the kitchen smelled awesome. Then everything else except the salt went in, and was set to cook for a few hours while I made this week's cupcakes, among other things.

When I came back the beans were soft, so I added the sofrito and the salt and gave it a stir.

Eat with your favorite beany condiments, careful of the bones and bay leaves and the rubbery bits of turkey skin.

What did I use for a sofrito? Well, don't tell Dad, but I was out of bell peppers, so I just used a half-cup of the green chili sauce I made and froze last summer--oven-roasted garlic, onions, tomatillos, and green chilis (mostly Hatch and serranos, a Scotch bonnet or two) run through the blender.

I think I've been overthinking this frijoles negros thing, and I needed to come at it like a harried working mom throwing dinner together in the morning before leaving for work.

TAGS: [recipes](#)



This looks like a good idea.  
...

This.  
...

Little guy's not bad.  
Gotta teach RHex to smear.

2 comments



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Two words:

"*habichuelas* negras." You're looking for island recipes, not mainland.

I was never here. We never spoke of this.



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habichuelas negras guisadas? Stewed black beans?

....I will not forget this service, my friend.